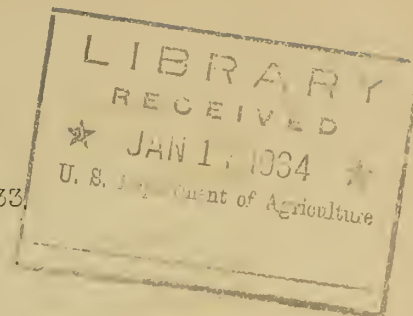


Historic, Archive Document

Do not assume content reflects current
scientific knowledge, policies, or practices.

BUREAU OF HOME ECONOMICS
U. S. DEPARTMENT OF AGRICULTURE



Research Projects Under Way, November 1933

Utilization of agricultural food products

A study to determine satisfactory home methods of canning pork, beef, veal, lamb, and mutton. Feb. 1931. Florance B. King, Mabel C. Stienbarger, in cooperation with the Bureau of Animal Industry.

Meat cooking and palatability investigations, to determine the influence of such production factors as breed, sex, feed, and age of the animal on the edible quality of the meat, and to establish scientific basis for meat cookery. Nov. 1925. Lucy M. Alexander, in cooperation with the Bureaus of Animal Industry and Agricultural Economics, State agricultural experiment stations, National Livestock and Meat Board, and other livestock and meat agencies.

The physical and chemical properties of eggs in relation to their cooking quality as affected by environmental and dietary factors, laying cycle of the hen, and conditions of storage or processing. Nov. 1931. Florance B. King, H. P. Morris, Elizabeth F. Whiteman, in cooperation with the Bureaus of Animal Industry and Chemistry and Soils.

A study of the yearly variations in the composition of fruit juices used for jelly making and the influence of these on jelling power. May 1931. Mabel C. Stienbarger, Fanny W. Yeatman.

Cooking quality of varieties of rice grown in the United States. 1928. Mabel C. Stienbarger.

Comparison of the different types of lard and competing cooking fats with respect to keeping and cooking qualities and influence on palatability. Mar. 1933. Florance B. King, Rosemary Loughlin, Adele Freeman, in cooperation with the Bureau of Animal Industry.

Potato studies: (a) Influence of environment on the quality of commercial varieties and seedlings; (b) the table quality of new seedling varieties. Dec. 1929. Florance B. King, Elizabeth F. Whiteman, in cooperation with the Bureau of Plant Industry.

Composition of foods

The collection of data on the composition of all classes of foods from experimental work in many fields. Dec. 1924. Charlotte Chatfield.

Nutrition studies

Vitamin A content of eggs in relation to the vitamin A and vitamin D content of the diet of the hen. Nov. 1932. Grace M. DeVaney, in cooperation with the Bureau of Animal Industry.

Vitamin A content of a potato obtained by crossing the white potato with a yellow-fleshed variety containing vitamin A. Sept. 1932. Hazel Munsell, in cooperation with the Bureau of Plant Industry.

Grains grown in certain localities of the United States are toxic when fed to animals. A study is underway to determine whether there is a threshold level of toxicity and if so whether amounts less than this may be used with beneficial or without harmful results. Nov. 1932. Hazel Munsell, in cooperation with the Bureau of Chemistry and Soils and Plant Industry.

Vitamin A content of pimiento pepper. July 1932. Hazel Munsell.

Vitamin B and G content of inner and outer leaves of Iceberg lettuce. Mar. 1933. Hazel Munsell.

Preliminary study of sesame seed as a source of calcium. Oct. 1933. Grace M. DeVaney.

Vitamin D content of ergot and other related fungi. Oct. 1933. Grace M. DeVaney, in cooperation with the Bureau of Plant Industry.

Effect of large amounts of vitamin D in the diet of the hen on the calcium and phosphorus content of the eggs. Nov. 1932. Grace M. DeVaney, in cooperation with the Bureau of Animal Industry.

Summary of vitamin content of foods. Oct. 1932. Sybil Smith (Office of Experiment Stations), Esther Daniel, and Hazel Munsell.

Eggs as a source of minerals necessary for good nutrition. Nov. 1933. Esther Daniel.

Household equipment

Home refrigeration: Comparative efficiency of various types of refrigeration under test conditions and conditions of use. Sept. 1927. Louise Stanley.

Standards of living

Studies of family living in the Appalachian Highlands of Eastern Kentucky and Western Virginia. July 1930 and June 1931. Faith M. Williams, in cooperation with the Bureau of Agricultural Economics and Forest Service, and Kentucky and Virginia Agricultural Experiment Stations.

Study of family living in the professional and business groups. 1926. Faith M. Williams.

Analysis of materials and methods in studies of family living in the United States and in other countries. April 1930, revised and expanded August 1932. Faith M. Williams, in cooperation with Carl Zimmerman of Harvard University, through the Social Science Research Council.

Food consumption trends

Food consumption of farm families, to determine kinds, quantities, and money value of food consumed at different income levels and the adequacy and economy of the diets. 1925. Hazel K. Stiebeling, in cooperation with the Bureau of Agricultural Economics, the Extension Service, and experiment stations in several States.

Food consumption of nonfarm families, to determine kinds, quantities, and costs of food consumed by different economic and occupational groups, and the adequacy and economy of the diets. 1931. Hazel K. Stiebeling.

Nutritive value, cost and suitability of children's diets. 1927. Hazel K. Stiebeling, in cooperation with the National Child Research Center, Pi Lambda Theta, children's institutions, and other agencies.

Family budgets and purchasing

Budgets and budgeting methods for urban families of limited income. Feb. 1932. Faith M. Williams, in cooperation with the Budget Committee of National Conference of Social Work.

Methods and forms for planning budgets and keeping household accounts. 1925. Faith M. Williams, in cooperation with the Office of Cooperative Extension Work and Committee on Household Accounts of American Home Economics Association.

Food budgets at different levels of nutritive adequacy and cost. 1930. Hazel K. Stiebeling.

Studies of food purchasing, to determine the grades, qualities, forms, and varieties in which various food material can be economically bought by families at different economic levels. 1931. Hazel K. Stiebeling.

Housekeeping efficiency studies

Time spent in work and leisure by rural and urban homemakers. 1924. Hildegardo Knoeland.

Comparative costs of home-made and commercial products, to determine the economic value of the homemaker's time when spent in different household tasks. 1927. Hildegardo Knoeland.

Time spent in the care of young children under modern standards of child care. 1925. Laura C. Brossard.

Cotton utilization studies

The development of more permanent and satisfactory mill and laundry finishes for cotton fabrics. 1926. Ruth O'Brien and Margaret S. Furry.

Relative durability of different grades of cotton when used in household fabrics. 1928. Ruth O'Brien and Ruth E. Elmquist, in cooperation with the Bureau of Agricultural Economics.

JUN 27 34 6/15

Effect of ironing temperatures and pressures on the deterioration of cotton fabrics. 1928. K. Melvina Downey.

The development of new fabrics for household textiles. 1930. Bess M. Viemont.

Improved clothing designs utilizing cotton. 1927. Clarice L. Scott.

Wool and related fiber utilization

Relative merits of different kinds of new and related wool when used in various household fabrics. 1930. Ruth O'Brien and Margaret B. Hays, in cooperation with the Bureau of Animal Industry.

Development of methods of measuring qualities of karakul fleeces important to the user. 1931. Margaret B. Hays, in cooperation with the Bureaus of Animal Industry and Biological Survey.

Chemical deterioration of wool caused by wear and cleaning. 1930. Ruth O'Brien and Olive P. Hartley.

Publications

(Oct. 30, 1932, to Nov. 1, 1933)

Bulletins

Family food budgets for the use of relief agencies. 8 p. January 1933.

Conserving food value, flavor, and attractiveness in cooking vegetables. Circ. 265, 12 p., illus. March 1933.

The farm family living. Reprint from Misc. Pub. 156, The Agricultural Outlook for 1933, 3 p. April 1933.

Milk for the family. Farmers' Bulletin 1705, 30 p., illus. July 1933.

How to cook salt pork. [1] p. September 1933. [At request of Federal Emergency Relief Administration.]

Diets at four levels of nutritive content and cost. Hazel K. Stiebeling and Medora M. Ward. Circ. 296. (In press.)

Comparison of schedule and account methods of collecting data on family living. Chase Going Woodhouse and Faith M. Williams. Circ. 386. (In press.)

A study of the raw cotton and the yarn and sheetings manufactured from three grades of American Upland cotton. By Bureau of Agricultural Economics and Bureau of Home Economics in cooperation with Clemson College. I, Serviceability of the fabrics, by Margaret B. Hays and Ruth E. Elmquist. II, Effects of ironing temperatures upon the fabrics, by Melvina Downey and Ruth E. Elmquist. (In press.)

Articles

- U. S. Bureau of Home Economics recommends rice as a cheap energy food. Rice polish, a concentrated source of vitamins, when added to corn meal and wheat flour increases their food value. Louise Stanley. Rice Jour. 35 (11): 8. November 1932.
- Milk, sunshine, and cod-liver oil. Hazel E. Munsell. Amer. Federationist 40: 24-27, illus. January 1933.
- Home-canning research. Mabel C. Stienbarger. Jour. Home Econ. 25: 219-220. March 1933.
- Adequate diets at low cost. Hazel K. Stiebeling. Child Welfare 27: 412-414, 429, illus. April 1933.
- Effect of sources of vitamin D on storage of the antirachitic factor in the egg. Grace M. DeVancy, Hazel E. Munsell, and Harry W. Titus. Poultry Science 12: 215-222. July 1933.
- The vitamin B and G content of wheat germ, rice polishings, cottonseed flour, and the residue from fermented rye grains. Hazel E. Munsell and Grace M. DeVancy. Cereal Chem. 10: 287-297, illus. July 1933.
- Dairy products' nutritive value justifies large place in family diet. Rowena Schmidt Carpenter. U.S.Dept.Agr. Yearbook 1933: 295-298.
- Readjustments in family living are as drastic as those effected in farming. Hildegard Knocland and Hazel K. Stiebeling. U. S. Dept. Agr. Yearbook 1933: 385-397, illus.
- Determination of standards for the establishment of household budgets for the expenditure of money, time, and energy: time and energy standards. [Hildegard Knocland.] Jour. Home Econ. 25: 109-114. February 1933.
- Clothing in relation to health. Ruth O'Brien. Child Welfare 27: 134-138, illus. November 1932.
- Stiffness produced in fabrics by different starches and sizing mixtures. Jour. Home Econ. 25: 126-128, illus. February 1933.
- Cool ensembles for hot weather. Clarice L. Scott. Child Welfare 27: 466-467, illus. May 1933.
- Specifications and labels for textiles. Ruth O'Brien. Commercial Standards Mo. 9: 199-200. March 1933.
- Clothing economies for school girls. Clarice L. Scott. Child Welfare 28: 68-71, illus. October 1933.
- Kitchen arrangement studied by photo-electric eye. Louise Stanley. Jour. Home Econ. 25: 126-128, illus. February 1933.

